

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	15 DAY	December монтн	2023 YEAR
Requested by:	Alejandra Zepe		ct Operations Coordinator
Transmitted by:	ICE Denver Fie	ld Office Executiv	e Review Unit
Were electronic files sen Yes ✓	t? No 🗌		
How many people are constants	tly cohorted/qua	•	
FORMAL COUNTS: 2	.8 V. A.		
How many people were	-	•	
Number of people most re	ecently formally	counted in the fac	<i>cility:</i> 999
How many people forma Female: 83 Male: 916 Nonbinary: 0 Prefer not to say: 0		his facility identi	fy as the following gender?



How many people formally counted in this Number of people that identify as transger		sgender?
How many people were brought into the f	facility this week?	
Number of people brought into the facility		
How many people have left the facility this	s week?	
Number of people who left the facility this	week: 73	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	s: unknown	
Moved to another facility: unknown	7	
Other: unknown	Ī	
How many people are currently being hou	used in the Annex?	
Number of people who are being housed ir	the Annex: 282	
<i>Male:</i> 221		
Female: 51		Takalka daka dara
CONFIRMED COVID-19 CASES:	New Cases this week:	Total to date since 3/30/2020*:
Individuals Housed in GEO Facility:	0	915
ICE Detainees:	0	1613
ICE Employees:	0	2
GEO Employees:	2	332
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Check	lists:	
Yes 🗸	No 🗌	
Daily Foods Production Service Records:		
Yes 🗸	No	
Temperature Logs: Yes V	No 🗌	
Law and Leisure Library Logs:	/٧0 🔛	
Yes	No 🗸	
Medical Staffing Update:	_	
Yes 🗸	No 🗌	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

Request for information was made on 12/15/23 and it was received on 12/15/23. The population counts are current as of 12/15/23.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 7 RN's
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 12/15/23

No changes in staffing level from the previous week.

<u>Law Library:</u>

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	12/10/202	023-12/15/2023						
North		Annex						
A1	31	Α	0					
A2	32	В	10					
A3	32	С	3					
A4	4	D	5					
B1	0	E	29					
B2	33	F	0					
B3	64	G	0					
B4	62	L	1					
C1	9	М	0					
C2	18	N	0					
C3	26	X	7					
C4	38	Y	2					
E1	24	Z	8					
E2	0	RHU	0					
D1	35							
D2	0							

17:4 - L	
	Occuments:
Opening/	Closing checklists and Menus were provided. See attached documents.
<u>Tempera</u>	ture Checks:
Logs prov	vided, see attached documents.
COVID-19	<u> Updates</u> :
staff. The 19 statist	acility, there were no new cases among ICE and two (2) new cases among GEC y reported no new cases among ICE and other GEO detainees. Official COVID ics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staf
	for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the re Department. That statistic was sent to the office on 12/15/23.



Time: 0305 AM Time: 1920 PM 902 Cycle 2 Monday Date: 12-4-23 PM Comments **AM** Shift Checklist No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea 7 Corts in Hallway Dirty Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked coffee milk diet P.B. bissugar jelly fruit marg Menu Items rice/ scr PRODUCTION SHEET jelly cuit raisin eggs Rt Rt Rt 2+ 38.8 1613 360 193.5 2+ Rt RH Temperatures Breakfast Bk diet Tea dress salad gravy roll peas marg whip Ck Menu Items Ck dre carro ing Fri stk potato 40 OT 70. V. 37.0 21 180.1 198.1 71.8 161.D Temperatures Lunch fruit drnk Char bun mayo / chez pickle Lett/ Menu Items Charbrl potat broil mustrd onior patty salad be RT BT BT 179 38 3-8 RT 53 Temperatures Dinner If Needed Wash 150+ Rinse180+ Temperature **DISH MACHINE** Lowtemp Breakfast Temperature according to manufacturer's specifications low temp Lunch 155 and chemical agent used in Final Rinse 155 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F **Temperature POT and PAN SINK** 200ppn 118.9 115.7 Final Rinse Temps determined by chemical agent used Breakfast 200 PPM 115.0 112 Lunch 200 pps Dinner 115 112 Walk-in Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35-40 F 35-40 F or below AM Record temperatures, Freezer and Walk-360 PM Record temperatures, Freezer and Walk-09 ins Store Rm Spice Room Temperature 45-80 DRY STORAGE **AM** Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas PM PM AM Hot-Water Temps in sink 121 20.9

Signature, cook Supervisor (AM)

FOOD SERVICE MANAGER

Verify by AM

Signature, Cook Supervisor (PM)

Verify by PM



Verify by PM

FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 12-5 - 23 Shift Check	Tuesday	T Al		PI		7		:2015	/ 11/1		ycle	
Stiff Check	KIISt	+	-	+	-	-	ments					
All among googyee mo avride	man of the ft	No	Yes	No	Yes	5						
All areas secure, no evide			X	Tampia	15	+					_	
Workers reported to work			1	-	5	-						
fever, cough, shortness		-	1		X							
no skin infection, and			X,		4	-						
Kitchen is in good genera			X		1	ļ						
All kitchen equipment ope			\triangle		1	<u> </u>						1
All tools and sharps inven			X		V	-						
All areas secure, lights ou			H See .		1			T		1		Т
PRODUCTION SHEET	Monu Items	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit		
Breakfast	Temperatures	RT	1695	RT	394	RT	RT	386	RI	375	RI	12)
	Menu Items	Ck patty	rice	gravy	roll	green	marg	tea	browni	bake	jelly	PB
						beans				ckn		
Lunch	Temperatures	185.3	1852	1703	RT	1907	387	RT	RT	165.4	LT	RT
	Menu Items	hot dog	relish	macr salad	corn	bread	bun	onion	mustrd	drnk	ches	Grn turk
Dinner	Temperatures	175.3	14	38:7	1833	N	L:}	rt	17	17	362	1890
DISH MACHINE			Tei	npera		Wash	150+	Rinsel		If Nee		4
Temperature according to manufact	turer's specifications			Breakfa		154	1	177		Lon	THE	20
and chemical agent used in Final R	inse			Lunch		150		170		low	Ten	P
				Dinner	r	152		155	5	1007		
			Ter	npera	ture	Wash 1	10 F	Rinse 11	10 F	Sanitize	The second second	
POT and PAN SINK				reakfa		113	3	114.	6	200	PF	m
	hemical agent used			ncakia	St I					Ding	non	1
	hemical agent used				_	112		111		11.00	V1-10	
	hemical agent used			Lunch Dinner		112	7.		7	200		1
Final Rinse Temps determined by e		Ten		Lunch Dinner		112	2.	114.		200	ppn	1
Final Rinse Temps determined by e		Ten		Lunch Dinner		112 113 - Freezer or below	0			ZO O Walk-in 35-40 F		1
Final Rinse Temps determined by c	N	Ten		Lunch Dinner ture		112 113 - Freezer	0			ZOO Walk-in		1
Final Rinse Temps determined by control of the FREEZER and WALK-I Record temperatures, Freeze	N zer and Walk-ins	Ten		Lunch Dinner ture		112 113. Freezer or below 10.2	0 v			ZO O Walk-in 35-40 F		1
Final Rinse Temps determined by control of the FREEZER and WALK-I Record temperatures, Freeze Record temperatures,	N zer and Walk-ins	Temper	nperat	Lunch Dinner ture A	М М –	Freezer or below	0 v			ZOO Walk-in 35-40 F		1
Final Rinse Temps determined by control of the FREEZER and WALK-I Record temperatures, Freeze Record temperatures, Freeze I	N zer and Walk-ins zer and Walk-ins		nperat	Lunch Dinner ture A	М М –	Freezer or below	0 v	Walk-in 35-40 F 39.6 37.9 Store R		ZOO Walk-in 35-40 F		1
Final Rinse Temps determined by control of the FREEZER and WALK-I Record temperatures, Freeze Record temperatures, Freeze Record temperatures, Freeze STORAGE	N zer and Walk-ins zer and Walk-ins DRY		nperat	Lunch Dinner ture A	М М —	Freezer or below Po 2 Spice R	0 v	1/4 . Walk-in 35-40 F 39 .6 32 .9		ZOO Walk-in 35-40 F		1
Final Rinse Temps determined by confidence of the FREEZER and WALK-I Record temperatures, Freeze of temperatures, Freeze of temperatures, Freeze of temperatures of temperatures of temperatures of temperatures of temperatures of the Freeze of temperatures of temperatures of the Freeze of temperatures of temper	N zer and Walk-ins zer and Walk-ins DRY		nperat	Lunch Dinner ture A P 45-80	М М —	Freezer or below	0 v	Walk-in 35-40 F 39.6 37.9 Store R		ZOO Walk-in 35-40 F		1
Final Rinse Temps determined by e FREEZER and WALK-I Record temperatures, Freeze Record temperatures, Freeze STORAGE Record temperatures Dry Steep Record temperatures Dry Steep Record temperatures, Dry Steep Record	N zer and Walk-ins zer and Walk-ins DRY storage Areas Storage Areas		nperat	Lunch Dinner ture A P 45-80	М М — М	Freezer or below Po 2 Spice R	0 v	Walk-in 35-40 F 39.6 37.9 Store R		ZOO Walk-in 35-40 F		1
FREEZER and WALK-I Record temperatures, Freez Record temperatures, Freez STORAGE Record temperatures Dry S Record temperatures, Dry S Record temperatures, Dry S Hot- Water Temps in sin	N zer and Walk-ins zer and Walk-ins DRY storage Areas Storage Areas	Temper	nperat	Lunch Dinner ture A P 45-80 A	M M – M M	Freezer or below Po 2 Spice R	0 v	Walk-in 35-40 F 39.6 37.9 Store R		ZOO Walk-in 35-40 F		1
Final Rinse Temps determined by e FREEZER and WALK-I Record temperatures, Freeze Record temperatures, Freeze STORAGE Record temperatures Dry Storage Record temperatures, Dry Storage Record temper	N zer and Walk-ins zer and Walk-ins DRY storage Areas Storage Areas	Temper	nperat	Lunch Dinner ture A P 45-80 A P!	M M – M M	Freezer or below FO 2 Spice R	o v	Walk-in 35-40 F 39.6 37.9 Store R	m	ZOO Walk-in 35-40 F 3 7.0		1
Final Rinse Temps determined by e FREEZER and WALK-I Record temperatures, Freeze Record temperatures, Freeze STORAGE Record temperatures Dry Storage Record temperatures, Dry Storage Record temper	zer and Walk-ins zer and Walk-ins DRY storage Areas Storage Areas	Temper	nperat	Lunch Dinner ture A P 45-80 A P!	M M – M M	Freezer or below FO 2 Spice R	o v	Walk-in 35-40 F 39.6 37.9 Store R	m	ZOO Walk-in 35-40 F 3 7.0		1

DATE

OD SERVICE MANAGER



AM Time: 18/5 PM Cycle 2 Wednesday Date: 12-6-23 Time: 1300 AM PM Comments Shift Checklist Yes No Yes No X All areas secure, no evidence of theft X Workers reported to work, no open sores, fever, cough, shortness of breath, chills, X 1 1 \checkmark no skin infection, and no diarrhea X Kitchen is in good general appearance roet outside in Hallway All kitchen equipment operational & clean X All tools and sharps inventoried X All areas secure, lights out, exits locked Тmilk PB coffee fruit marg sugar fried bisoatmeal gravy PRODUCTION SHEET Menu Items ham pota cuit 1857 38.1 12+ 363 2+ Rt RIT Temperatures 1919 1592 RH 155 Breakfast grd broo chees PB cake lett dress-Pinto span burrito Menu Items turk ing beans rice A0.3 RI RT 39.3 186.9 398 1894 18.4 Temperatures Lunch dress drnk egg stew salad cabb onior marg corn rice Menu Items sald veg -ing bread -age 38 179.5 181.31745 38 38 17 38 F-7 RT Temperatures Dinner Rinse180+ If Needed Wash 150+ Temperature **DISH MACHINE** low temp 175 Temperature according to manufacturer's specifications Breakfast 74 Lunch and chemical agent used in Final Rinse 1000 Key 59 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F **Temperature** POT and PAN SINK \$200ppr 115.3 Breakfast 117.5 Final Rinse Temps determined by chemical agent used 113.6 Lunch 115.3 2 WPPM 118 115 Dinner Walk-In Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35 - 40 F35-40 F or below Record temperatures, Freezer and Walk-ins AM 388 Record temperatures, Freezer and Walk-ins PM 619 Store Rm Spice Room Temperature 45-80 DRY STORAGE Record temperatures Dry Storage Areas AM 60 Record temperatures, Dry Storage Areas PM PM AMHot-Water Temps in sink

Signature, Cook Supervisor (PM) Signature, Cool Supervisor (AM) FOOD SERVICE MANAGER

Verify by PM



AM Time: |9/2 PM Cvcle 2 Thursday Time:0309 Date: 12-7-23 AM PM Comments Shift Checklist Yes No Yes No All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance X All kitchen equipment operational & clean X X All tools and sharps inventoried X All areas secure, lights out, exits locked milk PB bra coffee ketch jelly marg sugar Pota bisscram PRODUCTION SHEET Menu Items -toe cuit -up eggs cerl (2f RF Rt Rt Rt 784 1635 Rt Rt 1621 76.7 **Temperatures** Breakfast ketch ftui tea Dress onion lett green bun fries ran Menu Items ham-- ing up bean beans burger Rt R+ 21 149.8 et 1763 170 11752 38,3 383 R+ Temperatures Lunch drk frui cake tortill salsa lett shrd apple pinto Taco rice Menu Items sakçe chees meat beans RT RT RT 33 32 RT 184 179 38 Temperatures Dmner Rinse180+ If Needed Temperature Wash 150+ **DISH MACHINE** 180 Low Temp Temperature according to manufacturer's specifications Breakfast 55 10w tens 180 Lunch and chemical agent used in Final Rinse 180 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature POT and PAN SINK 1145 Final Rinse Temps determined by chemical agent used Breakfast 115 Lunch 115 Dinner 8 Freezer 0 Walk-in Walk-in Temperature FREEZER and WALK-IN 35-40 F 35-40 F or below 38.4 Record temperatures, Freezer and Walk-ins AM 33 PM Record temperatures, Freezer and Walk-ins Store Rm Spice Room Temperature 45-80 DRY **STORAGE** Record temperatures Dry Storage Areas AM 60 PM Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink AM111 114.4

FOOD SERVICE MANAGER

nature, Cook Supervisor

Verity by AM
12-8-3

Signature, Cook Supervisor (PM)

Verify by PM



Shift Chec	klist	Al		4)32 PI	Л	Comr	nents					
Silit Chec	KIISt	No	Yes	No	Yes	-	Hemes					
All and a grand	nes of theft	INU	168	NO	103							
All areas secure, no evide		1	1		1							
Workers reported to work	s, no open sores,	-	1		1							
fever, cough, shortness		-	1		7	-						
no skin infection, an		-			7							
Kitchen is in good genera		-	1		4							
All kitchen equipment op			1	_	7							
All tools and sharps inver			1	-	7							
All areas secure, lights ou	-0-	110011158	1		1,1,		01100	coffee	milk	fruit		
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar		IIIIK		_	
Breakfast	Temperatures	1992	563	73	1628	39	15	2	39	POT?		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
Lunch	Temperatures	1740	1679	569	1606	PT.	38	PT	27	1551	40	
·	Menu Items	chili mac	beans		marg		Brow -nie	drink	chees	mac aroni	grd turk	rew veg
	Temperatures	169	137	162	30	BT	RT	197	38	170	168	
DISH MACHINE		1	Te	mpera	The state of the s	Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	cturer's specifications		I	Breakfa	ast	152		18	0		tenj	
nd chemical agent used in Final F	the state of the s			Luncl	1	151		17	0) spe	
	,			Dinne	r	15	5	17	5	La	u Z	my
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F		zer-200	
inal Rinse Temps determined by	chemical agent used			Breakfa		116	ĺ	117		20	000	6_
				Luncl	n l	112		110		20	11 4	om
				Dinne		112		til	()	200) 64	Rm
DEECED INVALIA	INI	To	mpera	turo		Freezer	0	Walk-ir			Walk	_
FREEZER and WALK-	IIN	16	шрста	tuit		or belov		35-40 F			35 –	40 F
Record temperatures, Free	ezer and Walk-ins				M	-0=	- Country - Coun	38			3	5.8
Record temperatures, Free	ezer and Walk-ins				PM	-0		3-			50	5
	DRY	Tempe	rature	45-80)	Spice I	Koom	Store F	cm			
STORAGE					\ \ \	70	<i>t</i>	775	- N			
Record temperatures Dry	Storage Areas				M	(01		7	5			
Record temperatures, Dry					M	61		10				
Hot- Water Temps in sir	k	Al	M	P	M							

orgnature, Cook Supervisor (AM)

FOOD SERVICE MANAGER DAT

1271.73

Signature, Cook Supervisor (PM)

Verify by PM



Date: 12-9-23	Saturday	7	Tim	e:04!	Sal	M	ime: /	905 F	PM	Cy	cle 2	2
Shift Check	list	Al	M	PN	Л	Comr	nents					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		V									
Workers reported to work	, no open sores,		4									
fever, cough, shortness	of breath, chills,		X									
no skin infection, and	l no diarrhea		/X		/							
Kitchen is in good general	appearance		X									
All kitchen equipment ope	erational & clean		X									
All tools and sharps inven	toried		X									
All areas secure, lights our	t, exits locked						-	7				
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk saus	bisc // tortill	marg	sugar	coffee	milk		
Breakfast	Temperatures	199.3	170	179	172	Bt	38	RT	Rt	39		
Division	Menu Items	T-ham	slice ches	veg beans	mac	lett	onion	Mayo /must	fruit	bread	tea	carr -ots
Lunch	Temperatures	40.0	37.7	1950	380	410	38.3	OT	40	21	21	1750
Danien	Menu Items	ckn leg	Pota -toes	veg	beans		marg	salad	dress -ing	drnk	digt	PB
Direction	Temperatures	197	130	179	198	RT	3-3	33	RT	RT	A	RT
DISH MACHINE			and the latest designation of the latest des	mpera	the same of the same of	Wash		Rinse	180+	If Ne	eded	
Temperature according to manufact	turer's specifications		F	Breakfa	ıst	15	3	18	0	Im	ten	0
and chemical agent used in Final R				Lunch	ı	15	5	18	30	ξ-		
				Dinne	r	15	5	18	30		m	
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz		
Final Rinse Temps determined by c	hemical agent used		F	Breakfa	ıst	118		119		200	DOR	^
				Lunch	1	110		IIE	5	200	W W	MC
				Dinne	r	110		115	5	200	PY	m
FREEZER and WALK-I	N	Ter	mpera	ture		Freezer	0	Walk-ir	1		Walk	
FREZER and WALK-I	11		 P*			or belov	W	35-40 F			35 –	
Record temperatures, Free:	zer and Walk-ins			A	M	-1.9	i	39.	7		38	
Record temperatures, Free:				F	PM	-3		39			38	
	DRY	Tempe	rature	45-80		Spice F	Room	Store F	Rm			
Record temperatures Dry S	Storage Areas			A	M	60		60				
Record temperatures, Dry				P	M	6t)	66				
Hot- Water Temps in sin		Al	M	P	M							
ALOV TOWARD AND AND AND AND AND AND AND AND AND AN		120.0	1	111								-
		0					1	t ·				

Signature, Cook Spervisor (AM)

Verify by M

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



Time: 1836 PM Cycle 2 Time: 326 (AM) Date: 12-8-83 Friday Comments AM PM Shift Checklist No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked milk fruit coffee bk marg sugar pan syrup Menu Items cinn PRODUCTION SHEET oatmeal cake saus 62.8 Temperatures Breakfast unbr fruit cake tea bread marg beans rice nugget Menu Items ckn 155.1 40 PT. DT 1569 1606 174.0 QT. 1079 Temperatures Lunch grd mac chees Brow drink squach marg roll Menu Items chili turk aroni -nie mac 3-78 1710 168 60 69 Temperatures ner If Needed Rinse180+ Wash 150+ Temperature **DISH MACHINE** 1 ortens Temperature according to manufacturer's specifications Breakfast bud gemp 151 Lunch and chemical agent used in Final Rinse 155 Low lemp Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature POT and PAN SINK 200000 117 116 Final Rinse Temps determined by chemical agent used Breakfast 110 Lunch tIO 112 Dinner Walk-in Freezer 0 Temperature FREEZER and WALK-IN 35 - 40 F35-40 F or below -03 Record temperatures, Freezer and Walk-ins AM PM Record temperatures, Freezer and Walk-ins Spice Room Store Rm Temperature 45-80 DRY **STORAGE** Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas PM AM Hot-Water Temps in sink 23.1

signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

1271.23

Signature, Cook Supervisor (PM)

Verify by PM



Date: 2-10-2	3 Sunday		Time	e: 36	216	M) T	ime:/	324 P	M		ycle	2
Shift Check		A.	M	PN	1	Comr	nents					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work			X		Y							
fever, cough, shortness	of breath, chills,		X		4							
no skin infection, and	d no diarrhea				Y							_
Kitchen is in good genera	l appearance		X		4							
All kitchen equipment op		X			X							
All tools and sharps inven	ntoried		K		7							
All areas secure, lights ou			X		X					1		
PRODUCTION SHEET	Menu Items	cereal	eggs	diced potat	salsa	coffee cake	Tor -tilla	sugar	coffee	milk	fruit	
Breakfast	Temperatures	RT	1651	1774	39	121	RI	RI	R7	39	RT	
District	Menu Items	fideo matt sc	green beans	beans		dressi ng	marg	roll	tea	chees	diet dress	fruit
Lunch	Temperatures	987	1810	183.1	40	39	40	2T	PT	37		40
- Dunion	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	bro cco
L er	Temperatures	37	37	38	38	32	RT	RT	RT	38	BT	170
DISH MACHINE			Te	mpera		Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	turer's specifications			Breakfa		15	8	18	0			
and chemical agent used in Final R	inse			Lunch	1	1.5	5	18	5			
	****			Dinne	r	75	55	10	5		_	
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse 1	10 F	Sanitiz	er-200p	pm
Final Rinse Temps determined by	chemical agent used		F	Breakfa	ıst	12	3.2	12	21.2	200	pm	
				Lunch	1	112		11	0	201	SPPI	4
				Dinne	r	115	2	L	D		2 600	
FREEZER and WALK-	IN	Те	mpera	ture		Freezer or belov		Walk-ir 35-40 F	n		Walk-i 35 – 40	n
Record temperatures, Free	ger and Walk-ins			А	М	·/.	7	30	7		37.	2
Record temperatures, Free					M	-11		77	3		39	
	DRY	Tempe	rature			Spice F	Room	Store F	Rm		~ /	
Record temperatures Dry S	Storage Areas			A	M	(e)		70)			
Record temperatures, Dry					М	61		70)			
Hot-Water Temps in sin		A	M	Pl	M	-						
A VALE OF THE OWNER OF THE OWNER			2	111								
- 1			3					1/11				

Signature, Cook Supervisor (AM)

Verify by AM

23

Signature, Cook Supervisor (PM)

Verify by PM

FOOD SERVICE MANAGER

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F	
A-1 A-2 A-3 A-4	67.30 68.11 68.60 67.81	
B-1 B-2 B-3 B-4	68.11 68.11 69.41 71.41	
C-1 C-2 C-3 C-4	67.52 70.00 68.11 68.31	,
E-1 E-2	52.	Unoccupill
D-1	70.00	
ISOLATION	70.81	
PATIENT ROOM	70.81	
INTAKE/RECEIVING Tank Temp S-12	67.21 0.00	
Present Value BOILER-3	0.00	
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	168.72	



Secure Services™

Monday, Dec 11, 2023 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Showe #7
	A-1	67.3						1 . 01	-
	A-2	68.11			10	17	+	114	<i>>/</i>
	A-3	67.30			Mu	1	1		
	A-4	67.61					. 1		. 1
	B-1	68.62			LA	(#	21	112	U)
	B-2	62.91			1074		, (
	B-3	68.7]			1		50	1	
	B-4	70.8			CIT	7	50.	1	
	C-1	68.11		-		/	11	1	
	C-2	69.52		K _f	CURC	nitalu	1 00	<i>y. </i>	
	C-3	68.60		110		***			
	C-4	68.3							
	D-1	69.71					N/A	N/A	N/A
	D-2	65.7]					N/A	N/A	N/A
	E-1	28.1	Vnoc	esp:i	LA		N/A	N/A	N/A
	E-2								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	22200000							
PRINT: Write Legibly					SIGN:	44	3	
Medical Show	vers Tempe	rature Log					Date:	
			Name:				Date.	
		7.6	#20	526	534	523	522	Tub Room
ROOM	542	540	538	536	334	323	- 522	
Air:								
Water:								
Temperature	Taken with	a Fluke Mo	d 52 Digita	Thermom	eter			



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street Aurora, CO 80010

Date: Monday, Dec 11, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #
South-A	67.7	1047	K	4
South-B	65.5	104.3	4	11
South-C	70.	104.0	11	11
South-D	67.3	104.5	11	11
South-E	67.9	105.1	11	,
South-F	10.3	105.3	11	()
South-G	70.9	105.0	le	1)
South-L	69.2	1064	17	''/
South-M	69.9	1047	11	11
South-N	68.0	104.1	N	η
South-X	71,5	1042	11	17
South-Y	67.0	104.0	11	11
South-Z	20.0	104.1	11	11
South SMU	67.4	105.1	ų	11
South SMU Shower	67.4	105.1	V)	N/A
MED ISO- Room 1	71.7	110.1	N/A	N/A
MED ISO- Room 2	71.7	110.	N/A	N/A
MED ISO- Room 3	71.7	110.1	N/A	N/A
MEDICAL	N/A	N/A		

PRINT: PERRY

SIGN:

Write Legibly